



Easter Sunday Lunch

£21.00 for 1 course | £28.50 for 2 courses | £36.00 for 3 courses

Prices include tea/coffee and an Easter treat for all guests

STARTERS

Carrot and coriander soup, warm baguette, salted butter (v, vea, gfa, dfa)

Smoked salmon, cucumber and avocado stacks, lemon crème fraiche, chilli croute (gfa, dfa)

Chicken goujons, garlic mayonnaise, dressed salad leaf, garlic croute

Whipped brie and truffle mushroom bruschetta (v, gfa)

CARVERY MAIN COURSE

Topside of beef | Turkey breast | Lamb | Honey roasted gammon

All served with roast potatoes, yorkshire pudding, sage and onion stuffing, seasonal vegetables, cauliflower cheese, gravy (gfa, dfa)

 Roasted red pepper, goats cheese and pinenut wellington (v)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Salted caramel and hazelnut banoffee pie, salted caramel ice cream (v, gfa)

Apple and rhubarb flapjack crumble, vanilla ice cream (v, dfa)

Crème egg fondant, crème egg ice cream (v - please allow 10 minutes cooking time)

Hot cross bun bread and butter pudding, custard (v)

Mini egg cookie dough, chocolate sauce, mini egg ice cream (v)

Lemon panna cotta, pistachio tuille, lemon curd, pistachio ice cream, fresh berries (gfa)

Norfolk cheese and biscuits (v, £2.00 supplement)

Selection of 3 local cheeses, biscuits, red grapes, Stoke's fig chutney, butter

Selection of local ice creams and sorbets from *Danni's* Farm (v) - please see ice cream menu

MENU DIETARY KEY:

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request
gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request

BOOKING ESSENTIAL

01603 740404, reservations@bawburgh.com, book online bawburgh.com/restaurant